

Glen Windler

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SKILLS

Cuisine Styles

Italian

Kitchen Skills

Cost Control • Plating

Operations

HACCP

Soft Skills

Training • Quality Control • Team Leadership

PROFILE

Experienced Chef with 4+ years focusing on Fine Dining. Known for leadership.

WORK EXPERIENCE

Executive Chef — Schmeler - Kuvalis (2022 - Present)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Catered private events for up to 62 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 28% through optimized dish pricing.
- Managed kitchen of 18 staff, implementing cross-training and reducing labor overtime.

Executive Chef — West Inc (2018 - Present)

- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 188 guests with 95%+ client satisfaction.

Sous Chef — Daugherty LLC (2022 - 2025)

- Catered private events for up to 128 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.

Sous Chef — Reynolds - Hodkiewicz (2015 - 2025)

- Catered private events for up to 82 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 29% through optimized dish pricing.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Schmidt and Sons (2016 - Present)

- Maintained food cost under 30% with vendor negotiations and waste controls.
- Catered private events for up to 190 guests with 95%+ client satisfaction.
- Managed kitchen of 14 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Fahey, Emmerich and Hettinger Institute (2011)

CERTIFICATIONS

- Food Safety Manager